



The best clothes for rough work are Overalls, Jumpers, Uniforms

made of Stifel's Indigo Cloth. They never fade, shrink or stretch. Pattern positively will not break in the print.

Look for the boot trade mark on the back of the cloth inside the garment. Dealers everywhere sell Overalls, Jumpers and Uniforms made of Stifel's Indigo Cloth.

We are makers of the cloth only. J. L. STIFEL & SONS Indigo Dyers and Printers, Winston, N. C. 200 Church St. New York.



READY FOR THAT PROSPERITY

Mrs. M.— Was in Something of a Hurry to See Husband Make Good His Promises.

Now, Mr. M.— is a strong Republican, and Mrs. M.— just as strong a Democrat. Before the election each tried to influence the other. Mr. M.— talked of Republican prosperity and Mrs. M.— of Democratic peace.

Eagerly on election day they both watched the election reports. And as one after the other came in Mrs. M.— was visibly disappointed. But she said nothing, and went quietly to bed.

The next morning she was up early, cheerful, smiling and dressed in her Sunday best. Mr. M.— was plainly surprised. "Why, mother, all dolled up," he exclaimed. "What does this mean?"

"Oh, nothing," was her calm reply, "except that I am getting ready to enjoy Republican prosperity with my husband."—Indianapolis News.

Important to Mothers
Examine carefully every bottle of CASTORIA, that famous old remedy for infants and children, and see that it bears the Signature of *Dr. J. C. Williams*. In Use for Over 30 Years. Children Cry for Fletcher's Castoria.

Wise Girl.
First Nursemaid—Yes, the father is French and the mother Spanish.
Second Nursemaid—Well, is the little one a Frenchman or a Spaniard?
First Nursemaid—Who knows! He hasn't started to talk yet.

More English surnames begin with "W" than with any other letter.

Run-down—Blood Impoverished

Richmond, Va.—"When I was a girl I became all run-down, my blood was impoverished and my complexion became sallow. I also suffered from indigestion and constipation. I was extremely nervous and as miserable as one could be when Dr. Pierce's Golden Medical Discovery was recommended to me. I took about four bottles and some of the 'Pleasant Pellets' with it. After taking these medicines I was in better health and felt better than I had for several years."—MRS. C. N. OLIVER, 908 N. 27th St. All druggists sell Medical Discovery, Liquid or tablets.



one could be when Dr. Pierce's Golden Medical Discovery was recommended to me. I took about four bottles and some of the 'Pleasant Pellets' with it. After taking these medicines I was in better health and felt better than I had for several years."—MRS. C. N. OLIVER, 908 N. 27th St. All druggists sell Medical Discovery, Liquid or tablets.

OXIDINE IN HOT WATER
Get a bottle of OXIDINE today and when you feel a cold coming on, put a tablespoonful of this wonderful remedy in a half glass of hot water. Stir well and drink just as you would a hot toddy. Its soothing effect is immediately noticeable and a similar dose every three or four hours will give wonderful results. OXIDINE purifies your blood and tones up the entire system. 50c at your druggist's.—Adv.

Cuticura Talcum
is Fragrant and Very Healthful
Box 25c, Ointment 25c and 50c, Talcum 25c.

SPRING COATS AND WRAPS SUMPTUOUS



COATS are nothing if not graceful and dignified this spring. There is something about them that suggests leisure, or at least deliberation. They appear to be designed, not for hurrying mortals, but for those who have time to give heed to their draperies—not to speak of hanging on to them. It is quite the style to appear to hold the wrap about the shoulders and it must be conceded that this casual adjustment of the garment to the figure has "chic" of its own. The pretty model at the left of the two pictured is showing us one way of following the mode.

Both the coats pictured are representatives of favored styles; they are as much like mantles as coats. Even the models that have set-in sleeves are ample and rippling, managing to follow—at a little distance—some of the vague and changing lines

approved by fashion which distinctly favors wraps that may be described as sumptuous. Each of these coats is distinctly new in some style points. The model at the left is made of one of the heavier of spring pile fabrics and has its unusual collar striped with bands of black which may be of patent leather or of ribbon. Beige-colored coats with finishing and embellishments of patent leather are among the best of the season's offerings.

The coat at the right might be more accurately described as a mantle, shaped into wide sleeves at the sides. It is a very clever piece of designing with its body gathered into a length of the material which becomes a yoke, collar and scarf, all in one. The scarf ends are finished with handsome tassels.

Frocks Interpret Childhood



SO LONG as the styles in little girls' frocks interpret little girlhood, it will not be necessary for them to cast about for anything startlingly new—no matter how simple they are, they enable an instant appeal. It is the simplicity and childishness of this spring's offerings that commend them to mothers. They have variety also to offer and many pretty details of finish that endear them to the children. The newest among these finishings is found in "sampler" trimmings. Canvas bands with flowers worked in cross-stitch on them, in gay colors like the old-fashioned samplers of a century ago, serve to make belts, bands and tabs that set off many pretty chambray dresses and aprons.

In gingham small checks and cross-bars are favored with plain chambray used for collars and other accessories and for trimmings. The plain chambray also provides short bloomers.

The order is reversed in dresses of plain chambray with collars and other accessories of checked or crossbar gingham, but the knickers with these dresses are of the plain material also.

For dress-up times there are many pretty colored organdies, trimmed with narrow frills having picot edges. They are finished with bows of narrow ribbon set on in prim little groups and have sashes of the same narrow ribbon. They are shown in many lively colors, pink, green, blue, lavender and yellow among them and have lovely old-fashioned sunbonnets to match.

In more substantial dresses white tape often provides a neat finish as shown in the frock at the left of the picture. This dress, with knickers, is made of plain chambray, its collar and cuffs bound with tape and rows of tape at the head of plaits. The dress at the right, for an older girl, is made of organdy with net undersleeves. A very little needle work on the collar and a ribbon tie finish up a dress that is too simple to need description and too pretty to pass unnoticed.

Julie Bottomley
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The KITCHEN CABINET

(© 1921, Western Newspaper Union.)
The main difference between pleasant and unpleasant people is mainly that the latter demand consideration and the former are quick to give it.

WHAT TO EAT.

A good nourishing soup is always a welcome dish, especially during the winter months.

Veal Soup.—Cook a two-pound knuckle of veal slowly in water till the meat falls from the bones, then remove the bones. There should be five or six cupfuls of stock.

Add two cupfuls of diced potatoes and cook until soft; add the meat, one and one-half tablespoonfuls of catsup, one-half teaspoonful of flour and one-eighth of a teaspoonful of pepper. Thicken slightly with one tablespoonful each of flour and fat cooked together. Pour over one hard-cooked egg and serve with thin slices of lemon on top of each dish.

Onion Soup.—Slice six medium-sized onions and cook in two tablespoonfuls of butter, stirring frequently, until light brown. Add two small cans of consommé and two cupfuls of hot water; cook gently for 15 minutes. Add three tablespoonfuls of parmesan cheese, one tablespoonful of kitchen bouquet, one-half teaspoonful of salt, a few grains of pepper, celery salt and paprika. Pour into a casserole and bake 15 minutes. Beef stock or broth may be used in place of the consommé.

Stuffed Turnips.—Pare half-pound turnips, cut slices from the top and scoop out the inside, leaving a half-inch rim. Cook 'till the shells are covered until half done (15 minutes) in salted water, then arrange them in a buttered baking pan, filling with chopped seasoned meat, crumbs or rice. Cover with the tops and fasten each with a toothpick. Pour around them the water in which the turnips were cooked and bake until the turnips are well done. Pour off the liquid and brown the turnips. Serve with the hot sauce poured around them just before taking to the table. The portion scooped out may be used in various ways as soup or cooked and mashed as a vegetable.

Italian Eggs and Onions.—Cook two cupfuls of small onions until tender; drain, season with salt and butter. Put into a shallow baking dish, allowing space to break, and dispose four eggs between the onions. Cover with six tablespoonfuls of cheese and place in a moderate oven until the eggs are set and the cheese melted.

Peas, carrots and onions cooked together and served with bits of diced salt pork browned in a hot frying pan make a good vegetable dish. Add a little milk and serve in individual dishes, seasoning well.

If you intend to be happy don't be foolish enough to wait for a just cause. There's life alone in duty done, And rest alone in striving.—Whittier.

WHAT TO HAVE FOR DINNER.

A tomato soup without meat is one of the good, hearty and easy soups to prepare. In a good-sized saucepan place one sweet pepper, one onion, one carrot and one turnip, all medium sized and finely minced. Add a sprig of parsley, one stalk of celery, one piece of bay leaf, one leaf of cabbage and two cloves. Add two quarts of tomatoes and one quart of water. If fresh tomatoes are used, do not peel them. Cover and simmer one hour, or until the vegetables are tender. Season with a tablespoonful of salt, one-quarter of a teaspoonful of pepper and two teaspoonfuls of sugar; more may be added according to taste. Strain all through a colander. Return the soup to the kettle and thicken with one tablespoonful of flour and one tablespoonful of sweet fat. One may can this soup and have it ready for reheating for an emergency soup.

Rice With Chicken.—Take a young chicken, cut up for frying. Take one tablespoonful each of lard and butter; melt in an iron kettle. When hot, add the chicken, two teaspoonfuls of salt, one-eighth of a teaspoonful of pepper; stir and cook until the chicken is brown (this will take about fifteen minutes). Then add two cloves of garlic, one small onion, chopped, and two green peppers, sliced. When these are cooked add one cupful of rice and two cupfuls of boiling water. When the rice is nearly done add one cupful of cooked peas and six chopped olives. Serve with strips of canned red pepper laid over the top for a garnish.

Apple Cake.—Line a deep pie plate with pastry, then mix together one-half cupful each of raisins, rolled walnuts, three-fourths of a cupful of sugar and one teaspoonful of sugar (sprinkle this over the crust). On top of this arrange slices of apple, using three greenings. Pour over them one egg and one cupful of milk mixed; add one-half teaspoonful of cinnamon and dot with two teaspoonfuls of butter. Place in a moderate oven until the custard is set, then reduce heat, baking about forty-five minutes.

Kellie Maxwell

WELL TO DO FARMER GAINED 20 POUNDS

H. W. Boring Says He Is In Better General Health Than He Has Been in Years Since Taking Tan-lac.



H. W. BORING of Overland Park, Kansas

"Since Tanlac has overcome my troubles I have gained twenty pounds in weight and am in better general health than for years past," was the straight-forward statement made a few days ago by H. W. Boring, a prominent and well-to-do farmer living at Overland Park, Kans.

"During the two years I suffered I tried everything I knew of to get relief, but nothing seemed to reach my case until I tried Tanlac. My appetite was poor and my digestion was so bad I could hardly retain my food. Nothing agreed with me; in fact I was almost a confirmed dyspeptic. My whole system seemed to be out of shape. I would have pains across the small of my back so bad at times I could hardly move around."

"My nerves were all unstrung and I would become up-set at the least little thing. I seldom slept well at night and, finally, became so weak and run down that I lost weight rapidly. I was also troubled a great deal with catarrh and of mornings had to spend a half hour or more clearing up my head."

"This is just the condition I was in when I began taking Tanlac and it certainly has been a blessing to me. It just seemed to be made especially for my case. I improved from the very first. My digestion now is per-

fect and regardless of what I eat I never suffer any bad after effects. "The pains across my back have entirely disappeared. The catarrh has left me, too, and my head is perfectly clear. I am no longer nervous and rest well every night. I have regained my lost weight and am feeling better and stronger than I have in years. I am going to keep Tanlac in my house so it will be handy at all times."

Tanlac is sold by leading druggists everywhere.—Adv.

Rheumatism Comes

From Tiny Pain Germs

First of all, get it firmly fixed in your mind that all the liniments in the world have no effect whatever on Rheumatism.

A very common form of Rheumatism is caused by millions of tiny disease germs which infest the blood. The one and only sensible treatment, therefore, is one which cleanses the blood of these germs, and routs them entirely out of the circulation.

This is why S.S.S., the greatest

known blood purifier is so successful in the treatment of Rheumatism. It is a powerful cleanser of the blood, and will remove the disease germs that cause your Rheumatism, affording relief that is genuine. S.S.S. is sold by all druggists. Free literature and medical advice can be had by writing to Chief Medical Adviser, 154 Swift Laboratory, Atlanta, Ga. S. S. S. is not sold, or recommended for venereal diseases.

CAKE

IT takes quality flour to make quality cake. That's the secret of successful cake baking.

GILSTER'S BEST is a high grade, snowy white flour. Because it has been sifted through silk, it is of a light, fluffy fineness.

GILSTER'S BEST flour makes light, delicate cakes.

GILSTER MILLING CO.
Office: Chicago, Ill. Mills: Steelville, Ill.



GILSTER'S BEST FLOUR

TO DEALERS

Let us tell you about our unusual merchandising proposition on GILSTER'S BEST Flour.

HIGHEST PATENT

GILSTER'S BEST FLOUR

GILSTER MILLING CO.
Chicago, Ill. - St. Louis, Mo.

GILSTER'S BEST

Unique.

"Yes, sir, we are proud of this election district. Why?"

"Oh, sure, I know! You have the oldest voter in the country, who has never failed to cast his ballot at any election since 1824, and who—"

"Not at all! Our district is unique and notable as being the only one in the nation which does not contain that political veteran."

The Roman emperors lent money on land.

A Waggy Miss.

Madge—"Jack remarked that I have my father's eyes." Mabel—"Wasn't he mean to call you pop-eyed?"

For speedy and effective action Dr. Peppery's "Dead Shot" has no equal. One dose only will chase out Worms or Tapeworms.—Adv.

What He Understood.

Lawyer—So you want a divorce from your wife. Aren't your relations pleasant?

Client—Mine are, but her's are the most unpleasant lot I ever met.

Kill That Cold With

HILL'S CASCARA QUININE FOR Colds, Coughs AND La Grippe

Neglected Colds are Dangerous

Take no chances. Keep this standard remedy handy for the first sneeze.

Breaks up a cold in 24 hours—Relieves Grippe in 3 days—Excellent for Headache

Quinine in this form does not affect the head—Cascara is best Tonic Laxative—No Opium in Hill's.

ALL DRUGGISTS SELL IT